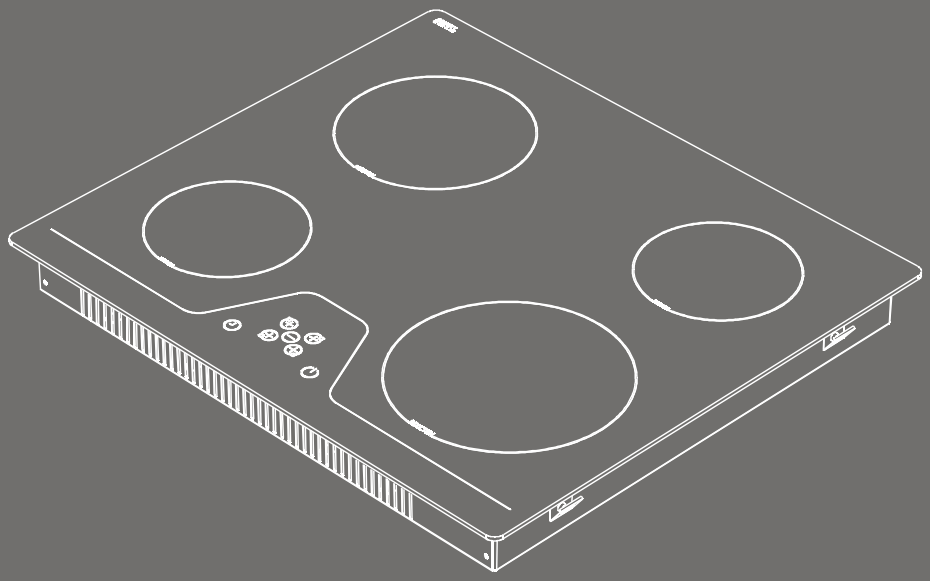
MCE60TC-MCE60KN Cooker D4.qxd 19/10/06 12:40 Page 1

user guide

Induction Built-in Hob



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CONTENTS:

Safety instructions.....2

Description of the appliance.....4
Cooking surface and control panel of 4 heater.....4

Operation of the appliance.....6
Switching the appliance on and off.....6
Switching the cooking-zones on and off.....6
Residual heat indicator.....7
Safety switch off function.....7
Child Lock.....8
Buzzer 8

Hints and tips.....9

Installation of the appliance.....11
Installation safety.....16
Fitting the hob into a worktop.....11
Making an electrical connection.....13
Electrical connection diagram.....14

Specifications.....15

SAFETY INSTRUCTIONS

We have included this section for your safety. Please read this information carefully before using your hob.

WARNING:

- It is hazardous for anyone other than authorised service personnel, to carry out servicing or repairs which involve the removal of covers.
- To avoid the risk of an electric shock, do not attempt repairs yourself.
- In the event of any damage that occurs as a result of improper connection or installation, the warranty will not be valid.

Correct use:

- Make sure all the packaging has been removed before you use the hob.
- Keep all packaging until you are sure that the hob is working properly.
- The electrical safety of this hob is guaranteed only if it is connected to a properly earthed system, which complies with the electrical safety standards in force. If you cannot verify that this fundamental safety requirement is in place, consult a qualified electrician.
- Do not put pressure on the power supply cable while fitting the hob.
- Never replace the power supply cable yourself. Any maintenance must be carried out by a qualified electrician with the mains supply disconnected.
- Adaptors, multiple sockets and/or extension leads must not be used.
- Built-in appliances may only be used after they have built in to suitable units and work surfaces that meet the standards.
- This hob must only be used for the purpose of heating or cooking food, any other use, for example heating rooms, is dangerous. The manufacturer will not be liable for damages resulting from improper, incorrect or negligent use.
- Do not cut bread on the glass of the hob. Glass panels should not be used as working surfaces.
- If sharp edged dishes are scraped on the surface of the hob, it may cause damage to the surface.
- If you notice any cracks on your hob surface, disconnect it from the supply source to avoid the possibility of an electric shock.
- It is advisable to have a smoke detector fitted in your home, and have a fire blanket or extinguisher close to the hob.

SAFETY INSTRUCTIONS

Human safety:

- During operation the hob surface can get hot, small children must be kept away from the appliance.
- Users with implanted pacemakers should keep their upper body at least 30cm from induction cooking zones that are switched on.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

Safety during use:

- Do not place objects made of metal, such as knives, forks, spoons and saucepan lids on the cooking zones, as they can get hot.
- Do not use the cooking zones with empty cookware or without cookware.
- Never leave the hob unattended when cooking with fat or oil. They can rapidly catch fire if overheated.
- Be careful when using small household appliances, such as irons, near the elements and make sure the power cable is kept well away from hot surfaces.
- Make sure all the controls are in the off position when not in use.
- Use only suitable induction cookwares with stable flat-based. Cookware for induction cooking is labelled as suitable by the manufacturer.
- Do not use flammable liquids (alcohol, petrol) near the hob when it is in use.
- When an element is turned on, a little noise may be heard, this is normal.
- There is a risk of burns from the appliance if used carelessly.

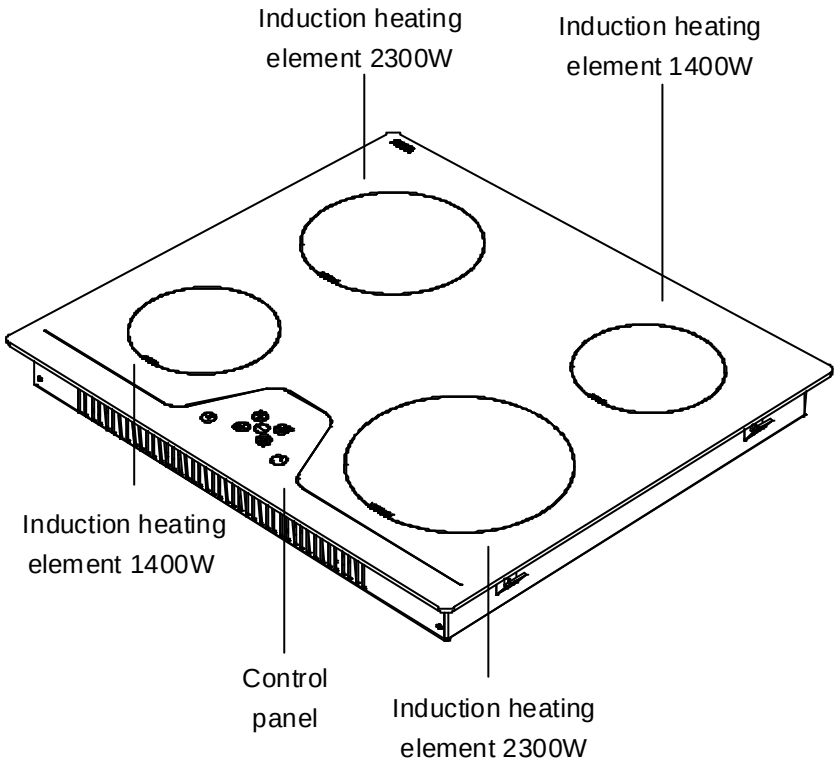
Safety when cleaning:

- For cleaning, the appliance must be switched off and cooled down.
- Do not use a steam cleaner to clean your hob.
- Harsh, abrasive cleaners should not be used as they can scratch the surface.
- To prevent misoperation of the hob, keep the control touch points clean.

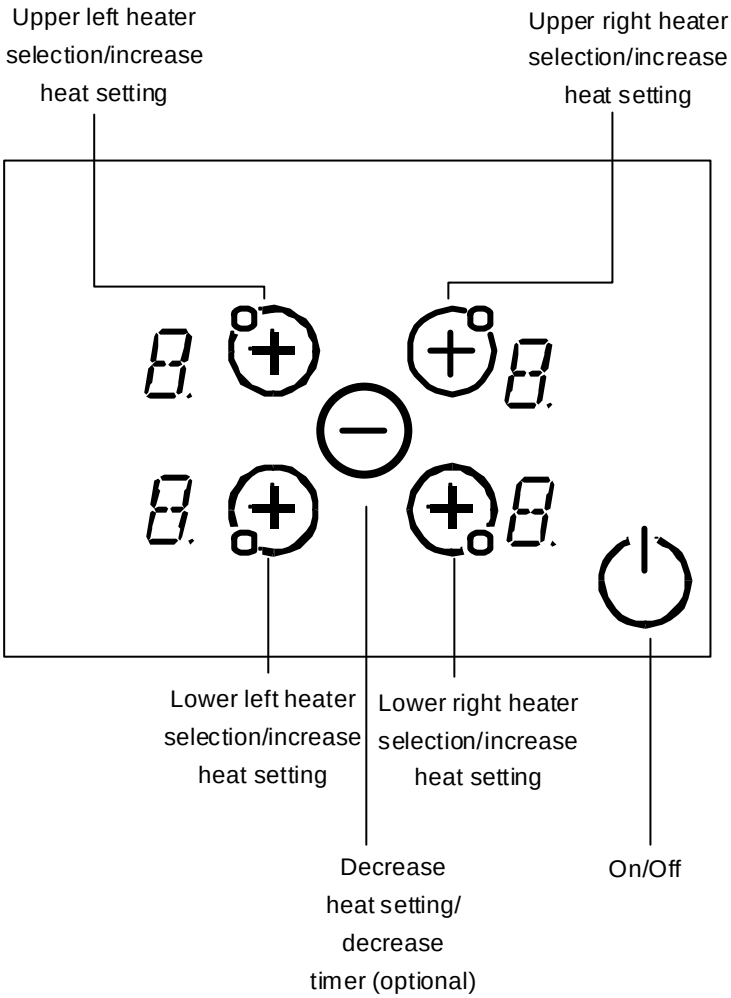
DESCRIPTION OF THE APPLIANCE

Dear Customer,
Please read the instructions in this user guide before using the hob and keep it for future reference.

Cooking Surface for 4 heater:



Control Panel for 4 heater :


Upper left heater selection/increase heat setting
Upper right heater selection/increase heat setting
Lower left heater selection/increase heat setting
Lower right heater selection/increase heat setting
Decrease heat setting/ decrease timer (optional)
On/Off

OPERATION OF THE APPLIANCE

Use the induction cooking zones with suitable cookware.

After mains voltage is applied, all displays are come on for a moment. When this time is over, the hob is in the *stand-by mode* and it is ready for operation.

The hob is controlled with electronic sensors which are operated by touching the related sensors. Each sensor activation is followed by a sound signal (**buzzer**).

Switching the appliance on:

Switch the hob on by touching *ON/OFF* key ⏻ . All heater displays show a static "**0**" and the bottom right dots blink. (If no cooking-zone is selected within 20 seconds, the hob will automatically turn off.)

Switching the appliance off:

Switch the hob off at any time by touching ⏻ .
ON/OFF key ⏻ has always priority in the switch off function.

Switching the cooking-zones on:

Touch the *heater selection* key you wish to cook on. There is a static dot indication on the selected heater display and the blinking dot on all other displays extinguish.

Select the temperature setting by using the *heater selection* key or *decrease heat setting* key ⊖ . The element is now ready to cook on. For quickest boil times, select "**9**" and then adjust down to a lower setting as required.

Switching the cooking-zones off:

Select the element you want to switch off by pressing the *heater selection* key. Using ⊖ key, turn the temperature down to "**0**''. (Also using ⊕ and ⊖ keys simultaneously turns the temperature to ''**0**'')
If the cooking zone is hot, "**H**" will be displayed instead of "**0**".

Switching all cooking-zones off:

To turn all the cooking zones off at once, touch the ⏻ key.

In the *stand-by mode*, an "**H**" appears on all cooking zones which are hot.

Residual heat indicator:

Residual heat indicator indicates that the glass ceramic has a dangerous touch temperature in the circumference of a cooking zone.

After switching off the cooking zone, the respective display shows "**H**" until the assigned cooking zone temperature is in an uncritical level.

Safety switch off function:

Every cooking zone will be switched off after a defined maximum operation time if the heat setting is not modified. Every change in the cooking zone puts back the maximum operation time to the initial value of the operating time limitation. The maximum operation time depends on the selected temperature level.

Heat setting	Safety switch off after
1 - 2	6 Hours
3 - 4	5 Hours
5	4 Hours
6 - 9	1,5 Hours

Child Lock:

After switching on the control, the child lock function can be activated. To activate the child lock, simultaneously operate the *front right heater selection* key ⊕ and *decrease heat setting* key ⊖ and then operate the *front right heater selection* key ⊕ again. "**L**" meaning LOCKED will appear in all heater displays and the control can not be changed. (If a cooking zone is in the hot condition, "**L**" and "**H**" will be displayed in alternation.)

The hob will remain in a locked condition until it gets unlocked, even if the control has been switched off and on.

To deactivate the child lock, first switch on the hob. Simultaneously operate the *front right heater selection* key ⊕ and *decrease heat setting* key ⊖ and then operate the *decrease heat setting* key ⊖ again. "**L**" will disappear in the display and the hob will be switched off.

Buzzer :

While the hob is in operation, the following activities will be signalled by means of a buzzer:

- Normal key activation with a short sound signal
- Continuous operation of keys over a longer period of time (10 seconds) with a longer, intermittend sound signal.

HINTS AND TIPS

Cookware

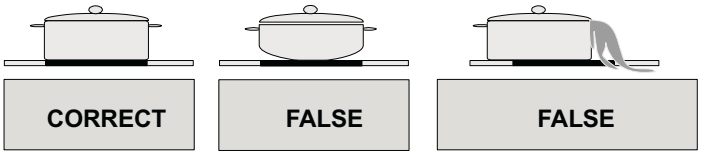
· Use thick, flat, smooth bottomed cookwares that are the same diameter as the element. This will help reduce cooking times.

· Cookware made of steel, enamelled steel, cast iron and stainless steel will give you the best results. In addition to this choose the vessels which are labelled by its producer as an “Appropriate for induction cooking”.

You must ensure the correct size cookware is used on the correct cooking zone. A safety device will prevent the cooking zone from working if the cookware is too small. Please refer to the values below.

· Cookware is suitable for induction if a magnet sticks to the bottom of the cookware.

· Cookware must be placed centrally on the cooking zone. If it is not placed correctly, U is displayed.



Cooking Zone Diameter	Minimum Vessel Base Diamater
Ø 160 mm	Ø 110 mm
Ø 200 mm	Ø 150 mm

Energy saving

· Induction cooking zones adapt automatically to the size of the cookware bottom up to a certain limit. However the magnetic part of the cookware bottom must have a minimum diameter depending upon the size of the cooking zone.

· Place the cookware on the cooking zone before it is switched on.

· Use a lid to reduce cooking time.

· When liquid comes to the boil, reduce the temperature setting.

· Minimise the amount of liquid or fat to reduce cooking times.

· Select the proper temperature setting for the cooking applications.

Examples of cooking applications

The information given in the following table is for guidance only.

Settings	Use for
0	Element off
1 - 3	Delicate warming
4 - 5	Gentle simmering, slow warming
6 -7	Reheating and rapid simmering
8	Boiling, saute and searing
9	Maximum heat
A	Automatic Heat-up

Cleaning tips

- Do not use abrasive pads, corrosive cleaners, aerosol cleaners or sharp objects to clean the surfaces of the hob.
- To remove burnt food, soak it off with a damp cloth and washing-up liquid.
- You may use a scraper for cleaning food or residues. Sticky foods must be cleaned immediately when they spill, before the glass has cooled down.
- Be careful not to scratch the silicon adhesive placed on the edges of the glass whilst using a scraper.
- The scraper has a razor, therefore, it must be kept away from children.
- Use special ceramic hob cleaner on the hob while it is warm to touch. Rinse and wipe dry with a clean cloth or paper towel.

INSTALLATION OF THE APPLIANCE

WARNING:
The electrical connection of this hob should be carried out by a qualified electrician, according to the instructions in this guide and in compliance with the current regulations. In the event of any damage that occurs as a result of improper connection or installation, the warranty will not be valid. This appliance must be earthed.

Installation safety

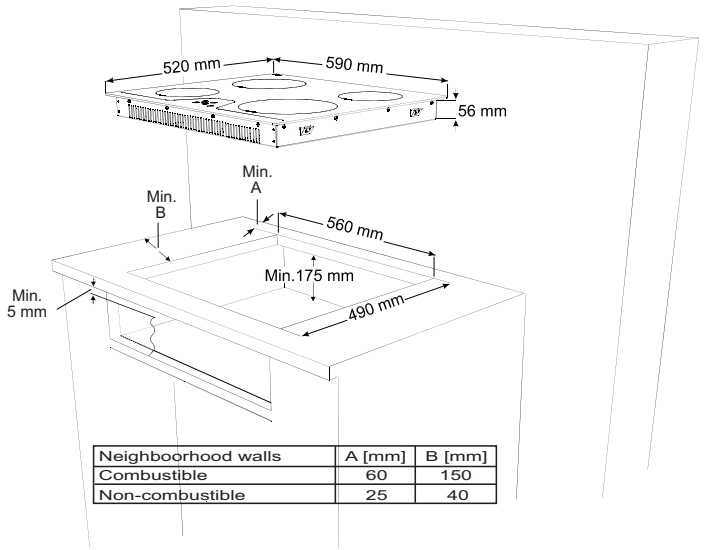
· Any overhanging surface should be at least 65cm above the hob.
· It is not nessacerry to have a hood fitted. If user will use extractor hood, he/she must install it referring hood instructions.
· The power cable length should not exceed 2 metres.

An approved suitable cable must be connected from the Consumer Unit (main fuse box) and be protected by its own 30amp fuse or Micro Circuit Breaker (MCB). The electrician must provide a double-pole switch, which disconnects both the line (live) and neutral conductors with a contact seperation of at least 3,0 mm.

The switch should be fitted to the kitchen wall and must be placed in an easy accessible position in accordance with IEE regulations. One end of the suitable power supply cable connects to the switch and other end connects to hob's power connection box which is located at the back of the hob. Remove the cover of the power connection box and install the cable in accordance with the connection diagram.

Fitting the hob into a work surface

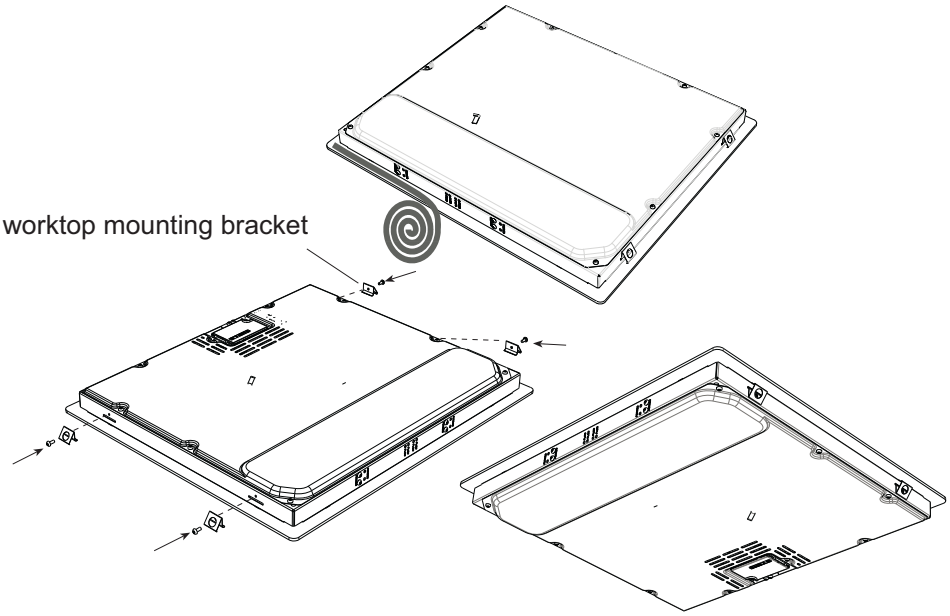
· The distance between the rear edge of the hob and adjacent wall is dependend on wall surface. Please don't use easily combustible metarial like curtain, paper at nearby hob. Create an opening with the dimensions shown in the picture on the next page.
· Horizontal plate must be inserted 175 mm away from the worktop bottom surface. Space between the plate and the hob must be empty and no objects may be stored or kept there. It is recommended to use Supalux if the hob is being fitted over a cupboard or draw and that if fitted over an oven it is not required.



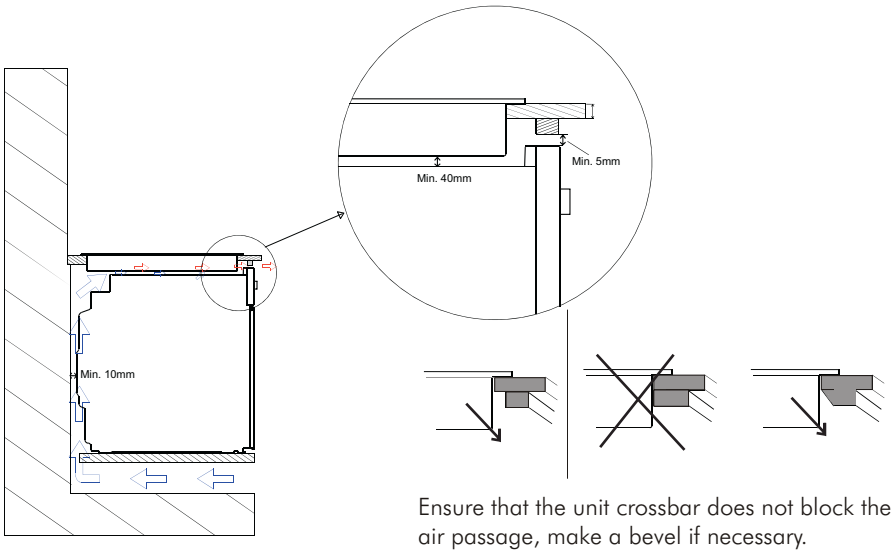
Neighboorhood walls	A [mm]	B [mm]
Combustible	60	150
Non-combustible	25	40

▪ Apply the one-sided self-adhesive sealing tape supplied all the way round the lower edge of the cooking surface along the outer edge of the glass ceramic panel. Do not stretch it.

▪ Screw the 4 worktop mounting brackets on the side walls of product.



· Secure the hob in place by putting it into cutout on the work surface.
· Before inserting the oven, it is necessary to remove the rear kitchen element panel in the area of the oven opening, in order to supply cooling. Equally, the front part of the kitchen base must have an opening of no less than 5 mm.



Ensure that the unit crossbar does not block the air passage, make a bevel if necessary.

Making an electrical connection

Before making a connection, check that:
· The mains voltage is the same as that quoted on the rating plate which is situated at the back of your hob.
· The circuit can support the appliance load (see the rating plate).
· The power supply has an earth connection, which complies with the provisions of current regulations and is in good working order.
· The switch is easily accessible once the hob has been installed.

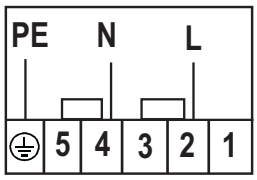
If there is no dedicated hob circuit and fused, they must be installed by a qualified electrician before the hob is connected.

The power supply cable must be positioned away from direct heat sources. It should not be subjected to a temperature rise of more than 50°C above room temperature.

This appliance conforms with the following EU Directives:

- 73/23/EEC dated 19.02.1973 Low Voltage Directive
- 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC
- 93/68/EEC dated 22.07.1993 CE Marking Directive
- EEC/89/109 relating to contact with foods

Electrical connection diagram



3x2,5mm^2 230V~, 50Hz
3x6mm^2 230V~, 50Hz

This appliance must be earthed. For this connection a power lead of wire type H05W-F should be used.

For the induction hob, the cable must be 'Heat Resistant Cable' H05VV-F 3X2,5 mm²-3X6 mm² / 60227 IEC 53. You will find the connection diagram shown on the bottom of your appliance.

Specifications

Rated Voltage	230 V
Rated Frequency	50 Hz
Total Power	7.4 kW
Stand-by power consumption	0,8 W
Noise emission	<70dB(A)
Product Dimensions (mm)	
Width	590
Depth	520
Worktop Cutout Dimensions (mm)	
Width	550
Depth	480

MGH60WH D3.qxd 27/6/06 10:12 Page 20

This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the EU. For more information, please contact the local authority or your retailer where you purchased the product.